



ORANGE GLAZED BANANAS FOSTER

4 bananas
3/4 cup orange juice
1/4 cup orange juice

2 tbsp. butter
1/3 cup chopped walnuts
1/3 cup brown sugar

- Peel bananas; cut each in half, lengthwise. Cut each half lengthwise again, and then cut crosswise. Arrange bananas in an 8-inch square baking dish.
- Brush orange juice over bananas. Dot with butter.
- Bake at 400° for 10 minutes, basting occasionally with orange juice.
- Combine walnuts and brown sugar; sprinkle over bananas and bake 5 additional minutes. Serve immediately over vanilla ice cream. Yield: 8 servings.



CHOCOLATE-ORANGE PUDDING

1 6oz. package semisweet chocolate bits
3 eggs, separated
2/3 cup heavy cream, whipped
4 to 6 tbsp. orange juice



- Melt chocolate over very low heat. Place in mixing bowl. Add egg yolks slowly, beating well as you mix. Mixture will be quite thick.
- Fold in orange juice and whipped cream.



GRANNY'S KEY LIME PIE

4 large eggs, separated
1 (14 oz.) can sweetened condensed milk
1 /3 cup key lime juice
1/2 tsp. cream of tartar
1/3 cup sugar
1 baked 9-inch pastry shell (see below)



- Combine egg yolks, condensed milk, and lime juice in a heavy non-aluminum saucepan. Cook, stirring constantly, over low heat until mixture reaches 160° (about 10 minutes).
- Beat egg whites and cream of tartar at high speed with an electric mixer just until foamy. Gradually add sugar, 1 tablespoon at a time, beating until stiff peaks form and sugar dissolves (2 to 4 minutes).
- Pour hot filling into shell. Immediately spread meringue over lime filling, sealing to pie crust edges with a spatula.
- Bake at 325° for 25 to 28 minutes. Yield: 1 (9-inch) pie.

GRAHAM CRACKER CRUST

1 1/2 cup graham cracker crumbs
Pinch of salt
1/2 cup margarine, melted
1/2 cup granulated sugar



- Mix cracker crumbs, sugar and salt together. Melt the butter in a Pyrex pie plate in the microwave oven. Remove and dump the crumbs into the melted butter. Mix with a spoon until all ingredients are moistened. Pat the mixture on the sides and bottom of the plate.
- Place in a preheated 350 degrees F. oven for 5 to 10 minutes. Remove and cool.



BAGGY'S BANANA SPLIT CAKE

First Layer:

- 1 2/3 cups graham cracker crumbs
- 3/4 stick oleo or butter

- Cut oleo or butter into cracker crumbs and mix. Pat into bottom of 9 x 13 x 2-inch pan. Press firmly with wide spatula. Chill in freezer while you do second layer.

Second Layer:

- 2 cups powdered sugar
- 2 eggs
- 1 stick oleo or butter
- 1 tsp. vanilla

- Blend ingredients, then beat together at high speed until well blended and creamy. Scrape sides often. Spread over first layer.

Third Layer:

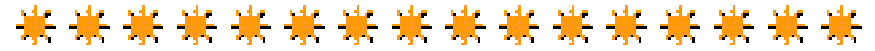
- 1 (8 oz.) can crushed pineapple, drained
- 5 large bananas

- Spread pineapple over second layer. Cut bananas lengthwise and lay across the top.

Topping:

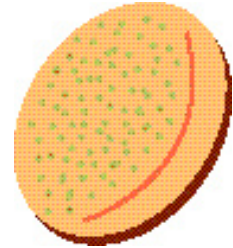
- 1 large (9 oz.) pkg. Cool Whip
- 1/3 cup chopped nuts
- Maraschino cherries

- Spread on Cool Whip and sprinkle with nuts and cherries. Chill at least 2 hours before serving. Yield: 12 servings.



ORANGE SUNSHINE COOKIES

- 1/2 cup butter
- 1 cup sugar
- Rind of 2 oranges, grated
- 1 egg
- 1/2 cup orange juice
- 3 cups sifted flour
- 1/2 tsp. cinnamon
- 4 tsp. baking powder



- Cream together butter, sugar, and orange rind. Gradually add lightly beaten egg, orange juice, flour, cinnamon and baking powder.
- When dough is thoroughly mixed, drop from a teaspoon onto an ungreased cookie sheet. Bake in 325° oven 10 to 12 minutes until light brown. Yield: approx. 6 dozen cookies.



FLORIDA ORANGE BREAD

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| Peeling of 4 small oranges | 2 1/2 cups flour |
| 1 cup sugar | 2/3 cups sugar |
| 1/2 cup water | 3 tsp. baking powder |
| 1 egg | 1/2 tsp. salt |
| 1 cup milk | 1 cup orange peel |

- Parboil peeling of 4 oranges. Cook in syrup of 1 cup sugar and water until dry. Add beaten egg to milk; add orange mixture, sifted dry ingredients, and 1 cup orange peel cut fine.
- Put into well greased loaf pan. Let rise 1 hour. Bake 1 hour at 300°. Yield: 1 loaf



NIPPER'S BROWNIE CUPCAKES

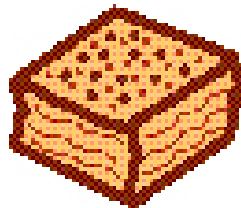
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| 4 (1 oz.) squares
semisweet chocolate | 4 large eggs
1 tsp. vanilla extract |
| 1 cup butter or margarine | 1/4 tsp. butter flavoring |
| 1 3/4 cups sugar | 1 1/2 cups chopped pecans |
| 1 cup all-purpose flour | |

- Combine chocolate and butter in a heavy saucepan; cook over low heat, stirring constantly, until melted. Cool slightly.
- Combine sugar and next 4 ingredients in a large mixing bowl. Add chocolate mixture, stirring until smooth. Stir in pecans. Spoon into muffin pans lined with paper baking cups, filling each two-thirds full.
- Bake at 325° for 35 minutes. Yield: 2 dozen



FLORIDA ORANGE SHORTBREAD

- 1 cup butter, softened
- 3/4 cup sifted powdered sugar
- 1 tsp. grated orange rind
- 2 tsp. orange juice concentrate
- 1 3/4 cups all-purpose flour
- Sliced almonds



- Beat butter at medium speed with an electric mixer until creamy; gradually add powdered sugar, beating well. Add orange rind and concentrate, beating well. Add flour.
- Press dough into a lightly greased 15 x 10 x 1-inch jellyroll pan; prick several times with a fork.
- Cut into 1 1/2 inch squares. Bake at 300° for 30 minutes. Cut squares again. Cool in pan on a wire rack. Yield: 4 dozen



GRANNY'S LAZY PIE

For those who want a pie to do everything itself except turn on the oven, Granny's Lazy Pie forms a crust on the bottom, a pie filling in the center and a coconut topping above.

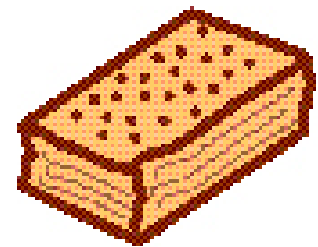
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| 1 cup sugar | 2 cups milk |
| 1/4 cup butter | 1 cup flaked coconut |
| 4 eggs | 3/4 tsp. salt |
| 1/2 cup flour | 1/2 tsp. baking powder |
| 1 tsp. vanilla | |

- Put ingredients in a blender. Blend well; pour into a 10-inch buttered pie plate.
- Bake at 350 degrees F. for 60 minutes.



LEGALLY BLONDE BROWNIES

- 1 1/2 sticks butter or oleo
- 1 lb. pkg. brown sugar
- 2 1/4 cups flour
- 2 1/2 tsp. baking powder
- 1/2 tsp. salt
- 3 eggs
- 1 cup nuts
- 1 (12 oz.) pkg. chocolate chips



- Mix and sift flour, baking powder and salt. Melt oleo and brown sugar. Stir until well blended and cool. Add eggs, one at a time, and beat. Add dry ingredients, nuts and chocolate chips.
- Pour into 9 x 14-inch greased pan. Bake at 350 degrees F. for 30 minutes. Cut into bars.



MARVY MACAROON PUDDING

2 envelopes plain gelatin	1 tsp. vanilla
1 cup cold water	1 dozen almond macaroons
3 eggs, separated	1/2 pint whipping cream
1 cup sugar	Small jar maraschino cherries
3/4 quart hot milk	

- Dissolve gelatin in 1 cup cold water. Cream yolks of eggs and sugar. Pour gelatin into egg and sugar mixture and mix well; add hot milk and cook until slightly thickened. Set aside to cool.
- Add vanilla and well beaten egg whites to cooled mixture. Place moistened macaroons in bottom of serving dish and pour custard over the macaroons.
- Place in refrigerator until solid. When ready, top with whipped cream and garnish with cherry halves. Yield: serves 8.



BAGGY'S BANANA CREAM PIE

2 cups milk	3 egg yolks
1/4 cup white Karo	1 tsp. vanilla
1/4 cup cornstarch	2 bananas
1/2 cup sugar	1 (9-inch) crust, baked
1/4 tsp. salt	

- Scald 1 3/4 cups milk with Karo in saucepan. Put cornstarch in small bowl and blend with remaining 1/4 cup milk, mix in sugar and salt; add egg yolks and beat until well-blended; add quickly, all at once, to milk and stir until thickened.
- Cover and cook 5 to 7 minutes longer. Remove from heat; add vanilla and cool. Arrange bananas in pie shell, pour in filling and top with meringue.



GRANNY'S CHOCOLATE MOUSSE

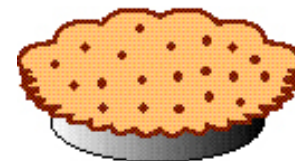
4 cakes German	4 tbsp. powdered sugar
sweet chocolate	2 tsp. lemon juice
4 tbsp. boiling water	2 1/2 dozen lady fingers
8 eggs, separated	1/2 pint whipping cream

- Melt chocolate in boiling water, add beaten egg yolks, sugar, and lemon juice. Mix well. Remove from heat. Fold in beaten egg whites.
- Line sides and bottom of 2-quart casserole or mold with wax paper. Put half of lady fingers on bottom and around sides. Pour in half of chocolate mixture, then add a layer of remaining lady fingers and remainder of chocolate. Refrigerate overnight. Unmold and ice with



BAGGY'S YUMMY LEMON PIE

3 large eggs
1 medium lemon,
unpeeled, quartered, seeded
1 1/4 cups sugar
2 tbsp. lemon juice
1/4 cup butter or margarine, melted
1 unbaked 9-inch pastry shell



- Combine first 4 ingredients in container of an electric blender; process 3 minutes or until smooth. Add butter; process 30 seconds. Pour into pastry shell.
- Bake at 350° for 30 to 35 minutes.
- Serve with vanilla ice cream or frozen yogurt. Yield: 1 (9-inch) pie.



CHOCOLATE-ORANGE GLAZE

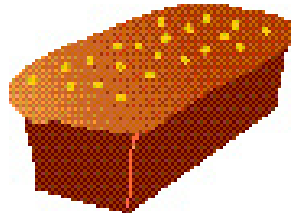
1/2 cup (3 oz.) semisweet chocolate morsels
 3 tbsp. butter or margarine
 1/2 tsp. orange extract

- Place chocolate and butter in a small heavy-duty, zip-top plastic bag; seal. Submerge bag in hot water until chocolate melts.
- Remove bag from water; dry outside of bag. Add orange extract, and knead bag with hands to mix.
- Snip a tiny hole in one corner of bag, and drizzle mixture over cookies. Yield: 1/2 cup



ZUCCHINI-ORANGE BREAD

2 1/3 cups buttermilk baking mix
 3/4 cup sugar
 1/3 cup chopped nuts
 1 1/2 cups lightly packed shredded zucchini
 1/4 cup dairy sour cream
 1/4 cup vegetable oil
 2 tsp. ground cinnamon
 1 tsp. vanilla



1/2 tsp. ground nutmeg
 3 eggs
 Grated peel of 1 orange

- Heat oven to 350°. Grease bottom only of 9 x 5 x 3-inches loaf pan. Mix all ingredients; beat vigorously 30 seconds. Pour into pan. Bake until wooden pick inserted in center comes out clean, 50 to 55 minutes. Cool 10 minutes; loosen sides of loaf from pan. Remove from pan; cool loaf completely. Wrap securely in aluminum foil and refrigerate up to 1 week. Yield: 1 loaf



CHOCOLATE ICEBOX CAKE

2 (1 oz.) squares
 baking chocolate
 1/2 cup sugar
 1/4 cup milk
 4 eggs, separated

1/2 cup butter
 1 cup powdered sugar
 1 tsp. vanilla
 2 dozen lady fingers

- Melt chocolate and add granulated sugar, milk and egg yolks. Stir constantly until thick, then let cool. Cream butter and powdered sugar and add to chocolate mixture. Add vanilla and fold in beaten egg whites. Line dish with lady fingers and pour in mixture. Let mixture stand in refrigerator 24 hours.



PINEAPPLE CREAM PIE

1 3/4 cups milk
 1/4 cup white Karo
 1/4 cup cornstarch
 1/2 sugar
 1/4 tsp. salt
 3 egg yolks
 1 (8 oz.) can crushed pineapple
 1 (9-inch) baked crust



- Scald 1 1/2 cups milk with Karo in saucepan. Put cornstarch in small bowl and blend with remaining 1/4 cup milk; mix in sugar and salt. Add egg yolks and beat until well blended.
- Add quickly, all at once, to milk and stir until thickened. Add pineapple and cook 5 to 7 minutes longer. Remove from heat and add 1 teaspoon lemon juice. Cool.
- Pour into baked shell and top with meringue.



ORANGE BUTTERMILK PIE

1 cup sugar
 4 tbsp. melted butter
 3 tbsp. flour
 1/2 tsp. salt
 3 eggs
 2 cups buttermilk
 Orange Pastry pie shell
 (recipe, see pg. 7)



- To make the filling, mix sugar and flour, add egg yolks and butter milk and melted butter. Fold in stiffly beaten egg whites.
- Pour into Orange Pastry pie shell. Place in hot oven 450 degrees F.
- Reduce heat to 350 degrees F. and bake 45 minutes.

Yield: 1 9-inch pie



LILLIA'S MOCHA SAUCE

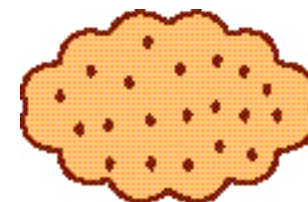
1/2 cup sugar	2 1/2 tbsp. semisweet
1/3 cup unsweetened cocoa	chocolate morsels
1/3 cup light corn syrup	1 tsp. instant coffee granules
1/3 cup water	1/2 tsp. vanilla extract

- Combine first 4 ingredients in a saucepan. Bring to a boil over medium heat, stirring frequently.
- Add chocolate morsels and coffee granules, stirring just until morsels melt. Remove from heat; cool. Stir in vanilla.
- Serve over ice cream or frozen yogurt. Yield: 16 servings



CHOCOLATE-ORANGE DELIGHTS

1/4 cup butter or margarine, softened
 1 cup sugar
 1 cup firmly packed brown sugar
 2 large eggs
 3 (1 oz.) squares
 unsweetened chocolate
 1/2 cup sour cream, melted
 2 tsp. grated orange rind
 2 cups all-purpose flour
 1 tsp. baking soda
 2 tsp. salt
 1 cup chopped walnuts or pecans
 2 cups (12 oz.) semisweet chocolate morsels
 Chocolate-Orange Glaze (recipe next page)



- Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add eggs, one at a time, beating until blended after each addition. Add chocolate, sour cream, and orange rind, beating well.
- Combine flour, soda, and salt; add to chocolate mixture, beating well. Stir in chopped walnuts and chocolate morsels.
- Drop dough by rounded teaspoonfuls onto lightly greased baking sheets.
- Bake at 350° for 8 to 10 minutes. Cool on baking sheets 1 minute; remove to wire racks to cool completely.
- Drizzle with Chocolate-Orange Glaze (see page 12).



ORANGE MERINGUE PIE

1 cup sugar	1 tbsp. butter or oleo
5 tbsp. cornstarch	2 tbsp. lemon juice
1/4 tsp. salt	3 egg whites
1 tbsp. grated orange peel	6 tbsp. sugar
2 cups orange juice	1/4 tsp. cream of tartar
3 egg yolks	

- Mix sugar, cornstarch, salt and grated peel in top part of double boiler. Add the orange juice and cook over boiling water about 15 minutes or until thickened, stirring frequently. Stir in beaten egg yolks and cook 2 minutes. Remove from heat. Add butter and lemon juice. Cool slightly.
- Pour into baked 9-inch Orange Pastry (see page 7) shell. Cover with meringue made by beating 3 egg whites and cream of tartar until frothy, and gradually beating in the 6 tablespoons sugar.
- Place in oven at 400 degrees F. for about 8 to 10 minutes or until delicately browned.



BAGGY'S BANANA BREAD

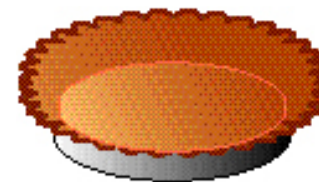
1/2 cup Crisco	2 cups flour
1 1/3 cup sugar	1 tsp. baking powder
2 eggs	1 tsp. baking soda
1 tsp. vanilla	3/4 tsp. salt
1/2 cup buttermilk	1 cup mashed bananas

- Cream Crisco and sugar together. Beat in next 7 ingredients and finally fold in mashed bananas.
 - Bake at 350 degrees F. for 35 to 40 minutes.
- Yield: one large loaf and several muffins.



ORANGE PASTRY PIE SHELL

1 1/2 cup sifted flour
1 tbsp. sugar
1 tsp. grated orange peel
1/2 cup shortening
1/2 tsp. salt
1/4 cup orange juice

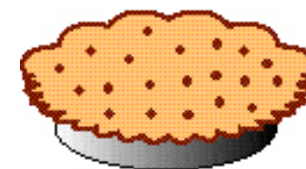


- Sift dry ingredients and add orange peel. Cut in shortening until pieces are about size of small peas. Add orange juice a small amount at a time, mixing lightly with fork only enough to make the particles hold together. Continue until all ingredients are mixed and there are neither sticky or crumbly portions.
- Handle as little as possible. Wrap in waxed paper and chill thoroughly. Roll out on lightly floured board or pastry cloth. Fit into 9-inch pie plate, prick bottom and sides; or fit second pie plate inside on crust to hold crust in shape.
- Bake in hot oven (450 degrees F.) for 15 minutes or until brown.



GRANNY'S COCONUT PIE

3 beaten eggs
1 1/2 cup sugar
1/2 cup margarine, melted
1 (3 1/2 oz.) can flaked coconut
4 tsp. lemon juice
1 tsp. vanilla



- Combine eggs, sugar, margarine, lemon juice and vanilla; stir in coconut. Pour into unbaked pastry shell.
- Bake at 350 degrees F. for 40 to 45 minutes.



BAGGY'S TRULY AUTHENTIC FLORIDA ORANGE PIE

3 egg yolks
1/2 cup sugar
1 cup Florida orange juice, divided
1 envelope unflavored gelatin
2 tbsp. grated orange rind
1 tsp. grated lemon rind
2 cups whipping cream, divided
2/3 cup powdered sugar
1/8 tsp. salt
1/2 cup flaked coconut
1 cup chopped fresh orange sections, drained
1 (9-inch) baked Orange pastry shell (see page 7)
3 tbsp. powdered sugar
Garnishes: toasted flaked coconut, orange sections, fresh mint



- Combine egg yolks, 1/2 cup sugar, and 1/2 cup orange juice in a heavy saucepan. Cook over low heat, stirring constantly, 10 to 12 minutes or until mixture reaches 160 degrees. Remove from heat.
- Sprinkle gelatin over remaining 1/2 cup orange juice; stir and let stand 1 minute. Add to yolk mixture. Stir in grated rinds. Cover and refrigerate until slightly thick (consistency of unbeaten egg white).
- Beat 1/2 cup whipping cream, 2/3 cup powdered sugar, and salt at high speed with an electric mixer until stiff peaks form; fold into gelatin mixture. Fold in coconut and orange sections. Spoon into pastry shell, and refrigerate until firm.
- Beat remaining 1 1/2 cups whipping cream just until foamy. Gradually add 3 tablespoons powdered sugar, beating mixture until soft peaks form.
- Spread about half of whipped cream over pie. Dollop or pipe remaining whipped cream around outer edge of pie.

Garnish, if desired. Yield: 1 (9-inch) pie

